

Agrodoubs
Easy to enjoy

PROFESSIONAL

SABAYON

A practical whipping solution for fruit-based desserts. Sabayon is easy to make, generous and fully customizable (flavors, alcohols, fruits, coulis, etc.) for a dessert of real subtlety and finesse.



Frozen ❄️

SABAYON PREPARATION

Why choose it?

- Made from egg yolks and fresh milk from France
- Pasteurized for perfect flavor preservation
- GMO and preservative-free
- Quick and easy to use
- Easily customizable

Storage conditions

- Best before: 24 months. Store at -18°C.
- After thawing, store between 0°C and 4°C for 24 hours (unopened bag)
- Do not store after opening the bag
- Never refreeze a thawed product



DEFROST
0°C - 4°C | 12h



WHIP



POUR

PACKAGING

Packaging	Unit weight	Carton	Pallet 800 x 1200
Pouches 1kg	1kg	5 x 1kg = 5kg	182 cartons = 910kg

DISCOVER OUR RANGE

IN CARTONS



IN POUCHES



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